

Australian Made

ChefSmart

Precision Sous Vide Equipment

The ChefSmart Heater Circulator serves as the first digital sous vide temperature controller to be used on channel Ten's top rating cooking program

Safe to Use in Your Workplace

The Thermoline ChefSmart Unistat is programmed with an automatic over temperature safety cut-out to ensure the unit stops should the circulator be left to operate with little to no water. All submerged parts are enclosed within a stainless steel case preventing snagging and allowing safe retrieval of Sous Vide packs.

Accurate Temperature Control

Thermoline ChefSmart Unistat is supplied with a powerful 1400 watt element which reduces heating times and helps keep the desired temperature within 0.1°C. Effective liquid mixing is provided by a circulating impeller above the heating element.



Quick and Simple to Operate

Once fitted, simply select the required cooking temperature using the up and down arrows on the digital controller. The control will flash to confirm your temperature, then begin heating. This simple control method ensures more time is spent on other preparation jobs around the kitchen.

Six Bath Models Available

Thermoline offers three convenient bath sizes, all of which are available in both circulated (with TU-SV) and uncirculated (digital solid state control). These baths are supplied with a removable stainless steel lid.

The ChefSmart cooking circulator has been designed to help chefs create new and exciting meals for their diners.

Simultech Australia - Thermoline Agent - Victoria, Tasmania, South Australia
Email: sales@simultech.com.au Phone: (03) 9735.9816

ChefSmart Range Technical Specifications

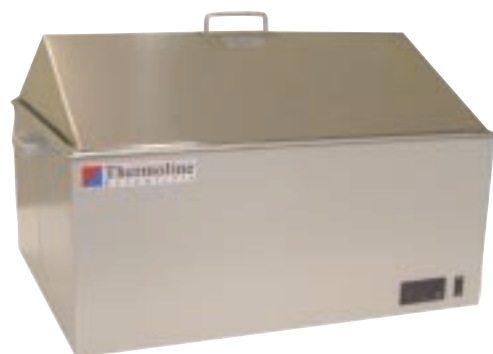
Baths, Uncirculated (Ambient +5 °C to +100°C)



TWB-24D



TWB-12D



TWB-48D

Features

- Insulated Uncirculated Bath standard sizes 12, 24, and 48 litre capacity
- Fitted with digital solid state control for greater accuracy and reliability
- Seamless Stainless Steel tank
- Radial corners (quick and easy to clean or disinfect)
- Carry handles fitted as standard
- Perforated removable floor
- Manual reset safety thermostat

Fitted Standard

The Manual Reset Safety Thermostat (MRST) is a fail safe device factory set to cut out the heating if the bath runs dry. This is particularly important if the bath is operated whilst unattended for long periods, or at elevated temperatures.

ORDER CODE	DIM. INT USEABLE LxWxD cm	DIM. EXT LxWxD cm	LITRES CAPACITY TOP - 4cm	ELECT. 240V 50Hz	APPROX WEIGHT (Kg)
TWB-12D	32x26x17	33x27x29	12	500W	8
TWB-24D	53x32.5x17	53x33x29	24	900W	11
TWB-48D	65x53x17	65x53x29	48	2000W	15

Baths, Circulated (Ambient +5 °C to +100°C)

You can use your own bath or cooking vessel when using the ChefSmart circulator, however it is always recommended that a Thermoline bath is used in your kitchen. Our baths are made with seamless stainless steel tanks which are strong and durable and are all well insulated which ensures that the heat is contained within your bath and isn't radiating out of the sides (containing the heat helps reduce stress on the circulator and helps maintain your set temperature). Our baths are also supplied with a stainless steel lid which reduces water loss. The TU-SV circulator is fitted securely to this bath via the support bridge.

Features

- Insulated Circulated Bath standard sizes 12, 24, and 48 litre capacity
- Seamless Stainless Steel tank
- Radial corners (quick and easy to clean or disinfect)
- Carry handles fitted as standard



TWBC-24 with TU-SV

ORDER CODE	DIM. INT USEABLE LxWxD cm	LITRES CAPACITY	DIM. EXT LxWxD cm	APPROX WEIGHT Kg
TWBC-12	16x23x20	12	33x27x23	6
TWBC-24	36x29x20	24	53x33x23	8
TWBC-48	48x49x20	48	65x53x23	15

ChefSmart Range Technical Specifications

Heater Circulator (Ambient +5 °C to +100°C)

- Precision Heater Circulators to suit all ChefSmart water baths (circulated)
- Industrial grade platinum temperature sensor
- Universal bracket to suit various baths
- Air cooled long life circulation motor with plastic impeller
- Stainless steel high wattage heating element
- Control accuracy at set point of $\pm 0.1^{\circ}\text{C}$

Safety Features

- ✓ Over temperature manual reset safety thermostat (MRST)
- ✓ Over current protection device
- ✓ Error display feedback

DESCRIPTION	TU-SV
TEMP. RANGE	Ambient +5°C to +100°C
TEMP. STABILITY	0.2°C (application dependant)
CONTROL	DIGITAL
DISPLAY ACCURACY	0.1 °C
MANUAL RESET SAFETY THERMOSTAT	YES
MIN. LEVEL BELOW BATH TOP (mm)	70
DEPTH BELOW BATH TOP (mm)	152
HEAT CAPACITY	1400W
ELECTRICAL 240V 50Hz	1420W
APPROX WEIGHT	3kg

Quick Points When Using the ChefSmart Circulator

When using a ChefSmart Unistat, there are a few quick points to keep in mind which reflect on the performance of the unit. These points can ensure temperature accuracy is maintained and can minimise potential problems which may occur.

Keep the circulator securely mounted.

Mounting bracket can be supplied to ensure your circulator is securely mounted if you are using a vessel other than a Thermoline bath. Ensure the bracket is screwed tightly to avoid movement during operation, When using a Thermoline bath simply slide the circulator down into the support bridge.

Maintain the water level.

It's always recommended that you monitor the water level in your bath or pot. We advise that the water level should always be kept above the top water return ports on the protective pump cover. This ensures that the elements are kept well submerged which increases their lifespan.

Water and electronics don't mix.

Please take care when cleaning the circulator and always avoid excessive splashing in the bath. Never allow water to enter the electrical control enclosure as this could cause electrical failures.

Online: www.simultech.com.au